

Cristian Wintheiser

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PROFILE

Proven Chef experienced at scaling teams and processes across startup, comfortable working cross-functionally.

WORK EXPERIENCE

Private Chef — Welch Inc (2021 - 2024)

- Catered private events for up to 292 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.

Pastry Chef — Schinner, Wuckert and Koch (2025 - Present)

- Catered private events for up to 248 guests with 95%+ client satisfaction.
- Maintained food cost under 29% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 21% through optimized dish pricing.
- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.

Private Chef — Ledner, Bernier and Collier (2021 - Present)

- Catered private events for up to 114 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.

CORE SKILLS

Cuisine Styles

Plant-based

Kitchen Skills

Menu Design • Baking • Sauce-making • Butchery

Operations

Event Planning • Supplier Negotiation • Catering

Soft Skills

Quality Control • Time Management

EDUCATION

Diploma in Culinary Arts, McDermott LLC University (2017)

CERTIFICATIONS

- Food Safety Manager
- HACCP Level 3